

Lunch

snack/share

charcuterie artisan selection of cured meats, whole grain mustard, pickled vegetables 17

crispy calamari spicy aioli dip 11

roasted garlic hummus garden fresh vegetables, grilled naan bread 9 [v]

house-made guacamole corn tortilla chips 8 [gv]

firstround

french onion soup sourdough crostini, gruyere cheese 8

roasted cauliflower & asparagus bisque spiced cream 7 [g]

baby spinach & endive salad strawberries, chevre, toasted walnuts, poppy seed vinaigrette 11 [gv]

organic greens cucumbers, tomatoes, lemon herb vinaigrette 6 | 9 [gv]

chopped caesar salad parmigiano-reggiano, garlic croutons 7 | 10 [v]

add char-grilled chicken breast 6 -or- char-grilled salmon 8 to any salad

maincourse

cast iron skillet mac 'n' cheddar cheese 11
add char-grilled chicken breast 6 -or- black forest ham 4

blackened fish tacos seared rock fish, hass avocado cabbage, corn tortillas, lime crema, salsa, 13

char-grilled salmon capellini pasta, braised kale, broccoli romanesco, white wine butter sauce 20

new york steak angus beef, fried shoestring potatoes, watercress salad, roasted beets, house-made parsley-garlic chimichurri 21

pappardelle pasta broccoli rabe, roasted bell peppers, portabella mushrooms, pear tomatoes, garden fresh basil 16 [v]

cobb salad chopped romaine, grilled chicken breast, hass avocado, applewood bacon, egg, cherry tomatoes, point Reyes blue cheese dressing 15 [g]

steak salad angus new york steak, golden beets, point Reyes blue cheese, balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19 [g]

omelet grilled zuckerman farms asparagus, grated asiago, strawberry-spinach salad 14 [gv]

today's special seasonally inspired a.q.

pizza&panini

pesto pizza scallion & green garlic pesto, Greek feta & fontina cheese, castelvetrano olives 13 [v]

pepperoni pizza mozzarella, parmesan, tomato marinara sauce 14

turkey panini smoked turkey, taleggio cheese, caramelized onions, basil pesto, potato-rosemary roll 14

muffaletta panini black forest ham, salami, mortadella, olive tapenade, peperoncino, garlic aioli, herb focaccia 14

sandwiches

your choice of bistro fries, house-made kennebec potato chips, a cup of soup or an organic green salad

bistro burger all natural ground angus beef, bacon, aged cheddar & Monterey jack cheese, lettuce, tomatoes, pickles 14

bison burger all natural ground bison, pickles, tomatoes, caramelized onion-bacon jam, Monterey jack cheese, butter lettuce, 17

crispy or char-grilled chicken creamy coleslaw, chipotle aioli 13

reuben hot pastrami, sauerkraut, 1000 Island dressing, gruyere cheese, rye 14

coolrefreshments

housemade spritzer 4

lemonade 3

arnold palmer 3

tropical island iced tea 3

coke, diet coke, sprite, ginger ale 3

bundaberg peach or blood orange 5

fever tree ginger beer 4.5



When dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table.

bread and water service available upon request

*accommodations can be made for most dietary restrictions and preferences.
[v] suitable for vegetarians | [g] gluten free preparation.*